



HOW TO MAKE A HOME RUN.™

Use And Care

G U I D E

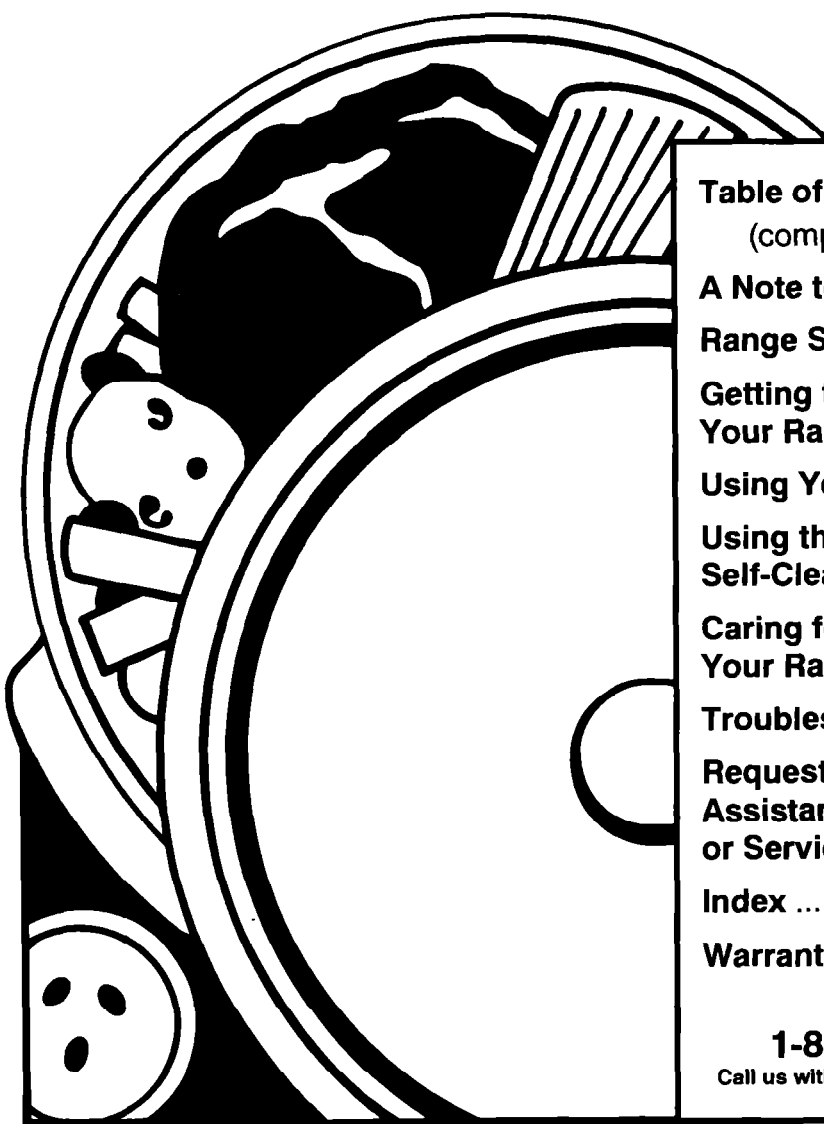


Table of Contents

(complete)	2
A Note to You	3
Range Safety	4
Getting to Know Your Range	7
Using Your Range	8
Using the Self-Cleaning Cycle	21
Caring for Your Range	25
Troubleshooting	30
Requesting Assistance or Service	32
Index	35
Warranty	36

1-800-253-1301

Call us with questions or comments.

4/95

SELF-CLEANING ELECTRIC RANGE
MODELS RF361BXD RF363PXD

PART NO. 3189873

Table of Contents

A Note to You	3	The anti-tip bracket	20
Range Safety	4	Optional door panel pac	20
Getting to Know Your Range	7	Using the Self-Cleaning Cycle	21
Using Your Range	8	Before you start	21
Using the surface units	8	Before setting the controls	22
Positioning racks and pans	10	Setting the controls	22
For best air circulation	10	Special tips	24
Using aluminum foil for baking	11	How the cycle works	24
The electronic oven control	12	Caring for Your Range	25
Starting a function	13	Surface units and reflector bowls	25
Canceling a function	13	Lift-up cooktop	27
Baking/roasting	13	Cleaning chart	27
Adjusting the oven temperature control	15	The oven light	29
Broiling	16	Troubleshooting	30
Broiling tips	18	Requesting Assistance or Service	32
Energy saving tips	18	Index	35
The oven vent	19	Warranty	36
The storage drawer	19		

A Note to You

Thank you for buying a WHIRLPOOL® appliance.

Because your life is getting busier and more complicated, WHIRLPOOL ranges are easy to use, save time, and help you manage your home better. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, please complete and mail in the Ownership Registration Card provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 7 for location of plate).

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference.

**Our Consumer Assistance Center
number is toll-free 24 hours a day.**

1-800-253-1301

Range Safety

Your safety is important to us.

This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol.

⚠ WARNING

This symbol alerts you to such dangers as fire, electrical shock, burns, and personal injury.

IMPORTANT SAFETY INSTRUCTIONS

⚠ WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

General

- Read all instructions before using the range.
- Install or locate the range only in accordance with the provided Installation Instructions. The range must be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.



- **WARNING:** To reduce the risk of tipping the appliance, the appliance must be secured by a properly installed anti-tip bracket. To check if the bracket is installed properly, see "The anti-tip bracket" on page 20.
- **CAUTION:** Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.

- Do not operate the range if it is damaged or not working properly.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the range only for its intended use as described in this manual.



- Do not touch surface units, areas near units, heating elements, or interior surfaces of oven. Surface units and heating elements may be hot even though they are dark in color. Areas near surface units and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch or let clothing or other flammable materials contact surface units, areas near units, heating elements, or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the cooktop, and the oven door and window, could also become hot enough to cause burns.



- Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch hot heating elements. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Use only utensils approved for oven use. Follow utensil manufacturer's instructions, especially when using glass or plastic utensils.
- Do not store flammable materials on or near the range. The fumes could create an explosion and/or fire hazard.

When using the cooktop

- Make sure the reflector bowls are in place during cooking. Cooking without reflector bowls could subject the wiring and components underneath them to damage.

- Do not line reflector bowls with aluminum foil or other liners. Improper installation of these liners could result in a risk of electrical shock or fire.
- Select a pan with a flat bottom that is about the same size as the surface unit. If pan is smaller than the surface unit, some of the heating element will be exposed and could result in the igniting of clothing or pot holders. Correct pan size also improves cooking efficiency.
- Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface units unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface units. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.

continued on next page

RANGE SAFETY

When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let pot holder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Grease

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spills immediately.



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

Care and cleaning

- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances

could cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.

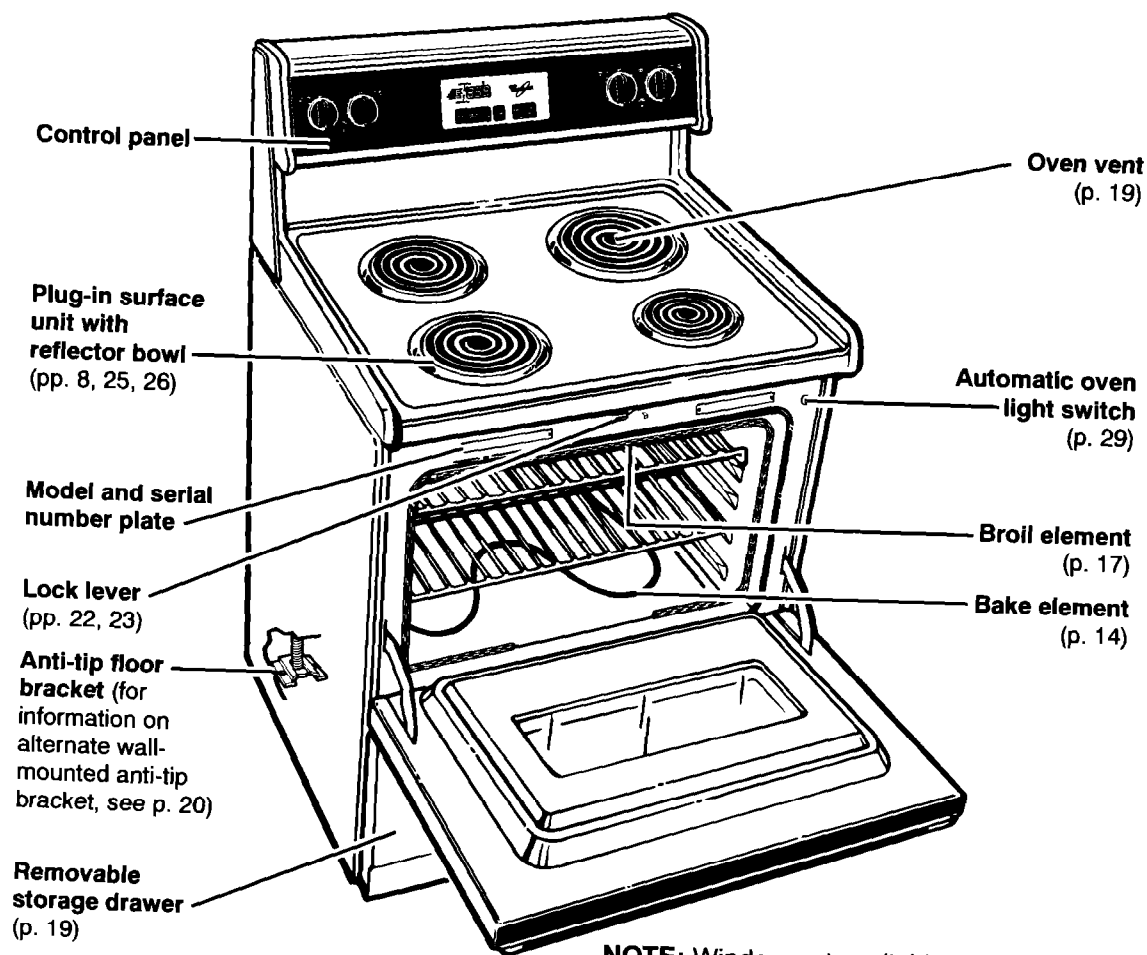


- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in, or around, any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not soak removable heating elements in water. The element will be damaged and shock or fire could result.
- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the range.

– SAVE THESE INSTRUCTIONS –

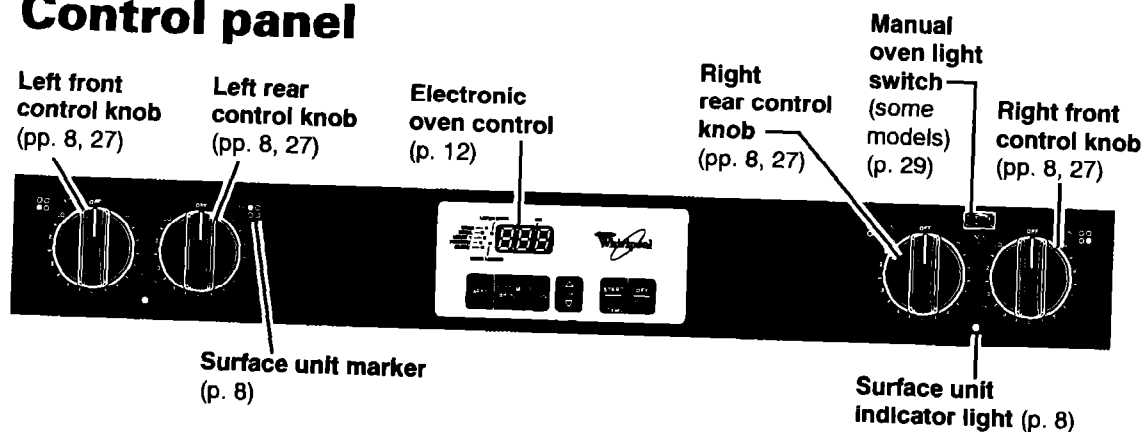
Getting to Know Your Range

This section contains captioned illustrations of your range. Use them to become familiar with the location and appearance of all parts and features. To help you find information on specific parts and features quickly, page references are included.



NOTE: Window not available on all models.

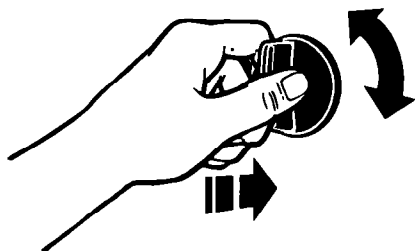
Control panel



Using Your Range

To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

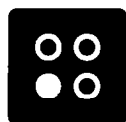
Using the surface units



Push in control knobs before turning them to a setting. You can set them anywhere between HI and OFF.

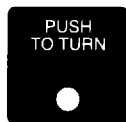
Surface unit markers

The solid dot in the Surface Unit Marker shows which surface unit is turned on by that knob.



Surface unit indicator lights

One of the Surface Unit Indicator Lights on the control panel will glow when a surface unit is on.



Until you get used to the settings, use the following as a guide. For best results, start cooking at the high setting; then turn the control knob down to continue cooking.

SETTING	RECOMMENDED USE
HI	<ul style="list-style-type: none">• To start foods cooking.• To bring liquids to a boil.
6-8	<ul style="list-style-type: none">• To hold a rapid boil.• To fry chicken or pancakes.
5	<ul style="list-style-type: none">• For gravy, pudding, and icing.• To cook large amounts of vegetables.
2-4	<ul style="list-style-type: none">• To keep food cooking after starting it on a higher setting.
LO	<ul style="list-style-type: none">• To keep food warm until ready to serve.

⚠ WARNING

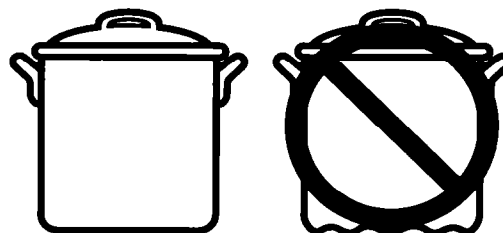
Fire Hazard

Be sure all control knobs are turned off and all indicator lights are off when you are not cooking.

A fire could start or someone could be burned if a surface unit is accidentally left on.

Cookware tips

- **Select a pan** that is about the same size as the surface unit.



- **NOTE: For best results and greater energy efficiency**, use only flat-bottomed cookware that makes good contact with the surface units. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause severe overheating, which damages the cookware and/or surface unit.

You can, however, use the newer cookware available with slightly indented bottoms or very small expansion channels. This cookware is specially designed to provide the good contact needed for best cooking results.

Also, woks, canners, and teakettles with flat bottoms suitable for use on your cooktop are now available in most stores that sell housewares.

- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.

USING YOUR RANGE

- **The pan material** (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of sturdy, heat-resistant material and be securely attached to the pan.

NOTES:

- **If a surface unit** stays red for a long time, the bottom of the pan is not flat enough or is too small for the surface unit. Prolonged usage of incorrect utensils could result in damage to the surface unit, cooktop, wiring, and surrounding areas. To prevent damage, use correct utensils, start cooking on HI, and turn control down to continue cooking.
- **Do not leave** an empty utensil, or one which has boiled dry, on a hot surface unit. The utensil could overheat and damage the utensil or surface unit.

Home canning information

To protect your range:

- **Use flat-bottomed canners/pans** for best results.
- **Use the largest surface unit** for best results. Also, use a canner/pan which can be centered over the surface unit and which does not extend more than one inch outside surface unit area. Large diameter canners/pans, if not properly centered, trap heat and can cause damage to the cooktop.



- **Do not place canner** on two surface units at the same time. Too much heat will build up and will damage the cooktop.
- **Start with hot water.** This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling.
- **Keep reflector bowls clean** for best heat reflection.
- To prolong the life of the elements:
 - **Prepare small batches** at a time.
 - **Do not use elements** for canning all day.
- **Refer** to your canner manual for specific instructions.

Optional canning kit

The large diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can shorten the life of regular surface units and cause damage to the cooktop.

If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your Whirlpool dealer or authorized Whirlpool service company.

USING YOUR RANGE

Positioning racks and pans

For baking/roasting with one rack, place the rack so the top of the food will be centered in the oven.

Rack placement for specific foods:

FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	Lowest level or 2nd level from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd level from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd level from bottom

When baking on two racks, arrange racks on bottom and third level from bottom.

To change rack position, lift rack at front and pull out.

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 17.

⚠ WARNING

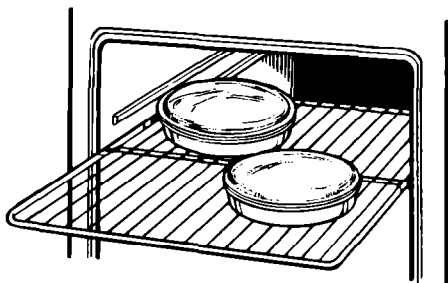
Personal Injury Hazard

Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.

If rack(s) must be moved while oven is hot, use pot holders or oven mitts to protect hands.

Failure to follow the above precautions could result in personal injury.

For best air circulation



Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** 1½ to 2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (3 cm).
- **Use** only one cookie sheet in the oven at one time.

Use the following as a guide to determine where to place the pans:

One pan

Place in the center of the oven rack.

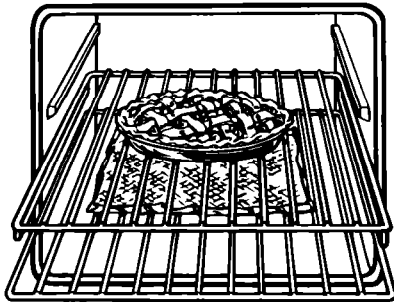
Two pans

Place in opposite corners of the oven rack.

Three or four pans

Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

Using aluminum foil for baking



Use aluminum foil to catch spillovers from pies or casseroles:

- **Place** the foil on the oven rack below the rack with the food. **Turn up** foil edges and **make sure** foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- **Do not cover** the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- **Do not line** oven bottom or entire oven rack with foil or other liners. Poor baking will result.

⚠ WARNING

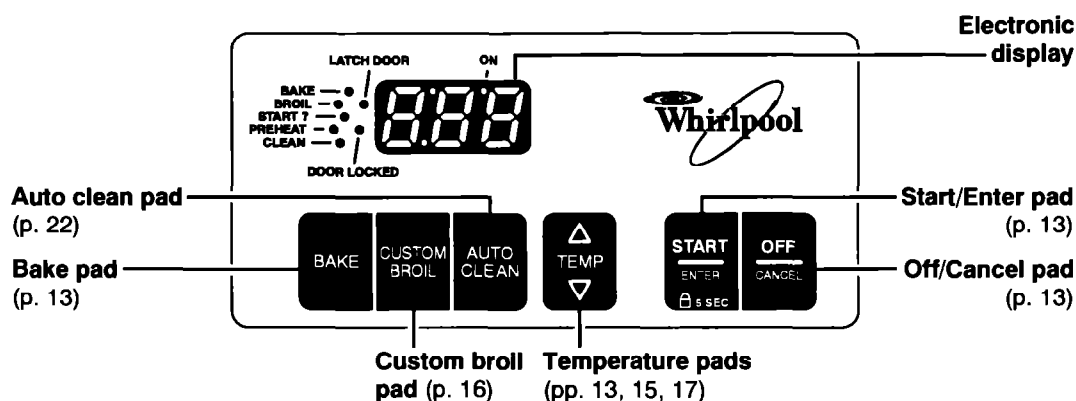
Fire Hazard

Do not allow foil to touch the heating elements.

Failure to follow this precaution could result in fire or electrical shock hazard and damage to the elements.

USING YOUR RANGE

The electronic oven control



Display

- **When you first plug in the range,** "PF" will appear on the display until you press any command pad. If "PF" again appears on the display, your electricity was off for a while.
- **When you are using the oven,** the display will show preheat times and temperature settings.
- **When you are not cleaning or cooking with the oven,** the display will be blank.
- **When setting a function,** if you do not press the Start/Enter pad within five seconds, the Start? Indicator Light will flash. If you do not press the Start/Enter pad within five minutes, the function will be canceled.

Indicator lights

An indicator light to the left of the display lights up when you are in a setting. An indicator light also lights up to tell you when the door needs to be latched or when the door is locked. An indicator light on the display lights up when the oven is on.

Using the control lock

The control lock prevents unwanted use of the oven by disabling the control panel command pads.

NOTES:

- **The control lock** is only available when the oven is not in use or the control has not been set.
- **Set** the control lock when cleaning the control panel to prevent the oven from accidentally turning on.

To lock or deactivate the control panel:

Press and hold the Start/Enter pad for five seconds. A single tone will sound and "Loc" will appear on the temperature display for five seconds. "Loc" will then appear whenever a command pad is pressed.



To unlock the control panel:

Press and hold the Start/Enter pad for five seconds. A single tone will sound and "Loc" will disappear from the temperature display.



Starting a function

After programming a function, you must press the Start/Enter pad to start the function.



Canceling a function

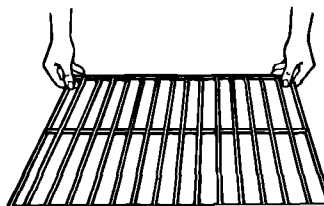
The Off/Cancel pad will cancel any function.



Baking/roasting

1. Position racks.

For more information, see "Positioning racks and pans" on page 10.



2. Choose baking/roasting setting.

PRESS



YOU SEE ON



3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F. Press ▲ to raise the temperature or ▼ to lower the temperature in 5°F amounts. You can set a temperature anywhere from 170°F to 500°F. Use these pads until the desired temperature shows on the small display.

PRESS



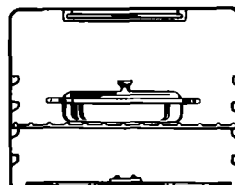
YOU SEE ON



(example for Bake at 375°F)

4. When roasting or cooking casseroles, put food in oven.

You do not have to preheat the oven when roasting or cooking casseroles.



continued on next page

USING YOUR RANGE

5. Press Start/Enter pad.

A preheating time will count down on the display. The Preheat and Bake Indicator Lights will light up. The oven control automatically sets preheating times depending on the oven temperature you select:

- **For 320°F and less**, the preheating time is six minutes.
- **For 325°F-375°F**, the preheating time is eight minutes.
- **For above 380°F**, the preheating time is ten minutes.

The oven is preheated when the Preheat Indicator Light goes off and the count-down is finished.

NOTES:

- **You can change** the temperature setting any time after pressing the Start/Enter pad. However, you must press the Start/Enter pad again.
- **The Latch Door Indicator Light** will flash if the door is latched (Lock Lever set at the clean position) when you try to bake/roast.

PRESS



YOU SEE ON



(example for set temperature of 350°F)

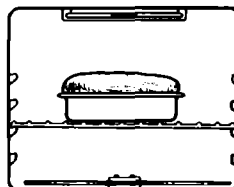
YOU SEE ON



6. When baking, put food in oven after oven is preheated.

During baking/roasting, the elements will turn on and off to keep the oven temperature at the setting.

NOTE: The top element helps heat during baking/roasting, but does not turn red.



7. After cooking, turn off oven.

PRESS



YOU SEE

(a blank display)

Adjusting the oven temperature control

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the offset temperature by following these steps:

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

1. Press and hold Bake pad for 4 seconds.

The display will show the current offset temperature, for example "0", if you have not previously adjusted the temperature.

PRESS



YOU SEE



(factory setting of "0")

2. Set new offset temperature.

Press ▲ to raise the temperature or ▼ to lower the temperature in 10°F amounts. You can set the temperature change to as low as -30°F or as high as +30°F. A minus (-) sign will appear before the number when decreasing the temperature setting to show the oven will be cooler by the displayed amount. There is no sign in front of the number when increasing the temperature setting.

PRESS



YOU SEE



(example when making oven 10°F cooler)

3. Enter the adjustment.

PRESS



YOU SEE

(a blank display)

How to determine the amount of adjustment needed

The chart at the right tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by the amount of browning, moistness, and rising times for baked foods.

TO MAKE FOOD...	ADJUST BY THIS NUMBER OF DEGREES (FAHRENHEIT)
A little more done	+10
Moderately more done	+20
Much more done	+30
A little less done	-10
Moderately less done	-20
Much less done	-30

USING YOUR RANGE

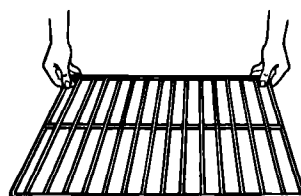
Broiling

NOTES:

- **Preheating** is not necessary when broiling.
- **Leave** the door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures.

1. Position rack.

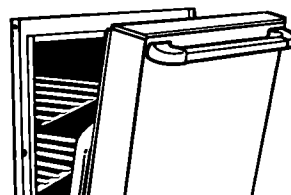
See "Broiling rack position chart" on page 17.



2. Put food on broiler pan and place in center of oven rack.

3. Position door.

Close the door to the Broil Stop position (open about 4 inches [10 cm]). The door will stay open by itself.



4. Press Custom Broil pad.

PRESS



YOU SEE ON



5. Start oven.

NOTE: You can change the temperature setting any time after pressing the Start/Enter pad. To change the setting, see "To custom broil at a lower temperature" on page 17. After changing the setting, you must press the Start/Enter pad again. If you do not press the Start/Enter pad within one minute, the control will not accept the new changes.

PRESS



YOU SEE ON



6. When broiling is done, turn off oven.

PRESS



YOU SEE

(a blank display)

USING YOUR RANGE

To custom broil at a lower temperature:

- If food is cooking too fast, press the Custom Broil pad and press the ▼ Temp pad until "325°F" shows on the small display. Press the Start/Enter pad.

PRESS



(example shows Broil at 325°F)

- If you want food to broil slower from the start, press the Custom Broil pad and press the ▼ Temp pad so a temperature between 300°F and 500°F shows on the small display. Press the Start/Enter pad.

Lower temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.

NOTE: Fish and chicken are some foods that may cook better if you use lower broiling temperatures.

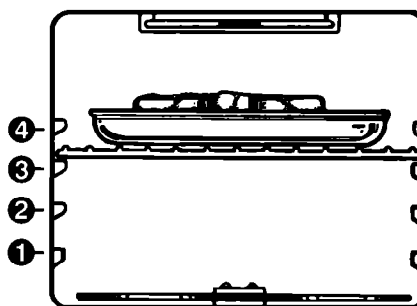
PRESS



(example shows Broil at 400°F)

Broiling rack position chart

RACK POSITION FROM BOTTOM	TYPE OF FOOD/ DONENESS
4	Hamburger patties and thin steaks, 1/2" thick or less
3	Quickly searing food, rare and medium steaks, medium patties, ham slices, fish steaks, frankfurters
2	Well-done steaks and patties, lamb chops, split chicken, pork steaks and chops, whole fish
1	Not used for broiling



USING YOUR RANGE

Broiling tips

- **Use** the broiler pan and grid for broiling. They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke, or fire.
- **After broiling, remove** the broiler pan from the oven when you remove the food. Drippings will bake on the pan if you leave it in the heated oven.

WARNING

Fire Hazard

Place food about 3" or more from the broil element.

To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

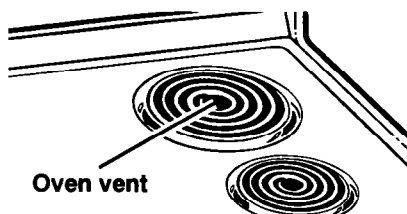
Failure to follow the above could result in fire, burns, or other personal injury.

Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product:

- **Use** pans with flat bottoms, straight sides, and tight-fitting lids.
- **Match** the pan to the surface unit size.
- **Cook** with a minimum of liquid or fat to help shorten cooking time.
- **Preheat** pans only when recommended and for the shortest time possible.
- **Start** food on higher heat settings, then set surface unit control on low or off to finish cooking. Use retained heat for cooking when possible.
- **Use** the more efficient surface units instead of the oven when possible.
- **Turn on** the surface unit only after placing filled pan on the unit.
- **"Oven peeking"** may cause heat loss, longer cooking times, and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies, or cookies when oven is warm. Best time to bake is right after a meal has been cooked in oven.
- **Preheat** the oven no longer than necessary.
- **Plan** your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when broiling, roasting, or cooking items such as casseroles.
- **Keep** reflector bowls clean for best heat reflection.

The oven vent



Hot air and moisture escape from the oven through a vent under the right rear surface unit. You can cook on the unit or keep food warm on it while the oven is on. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting can result.

NOTE: Plastic utensils left over the vent can melt.

⚠ WARNING

Fire Hazard

If you leave a utensil on the right rear surface unit, use pot holders when moving it.

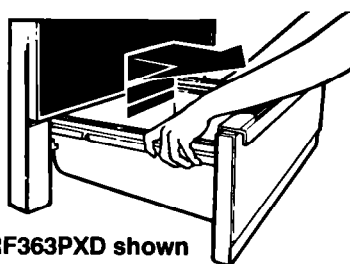
Keep flammable materials away from oven vent.

Failure to follow the above could result in fire or burns.

The storage drawer

You can remove the storage drawer to make it easier to clean under the range and to check for installation of the anti-tip floor bracket (if you have one). **Use care when handling the drawer.**

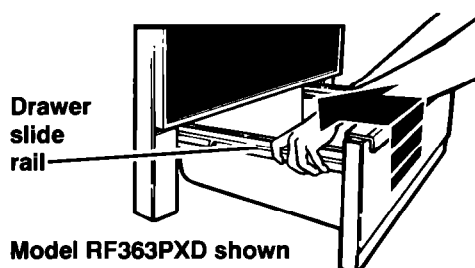
Removing the storage drawer:



Model RF363PXD shown

1. **Empty** drawer of any pots and pans before removing drawer. **Pull** drawer straight out to the first stop. **Lift** front and **pull out** to the second stop.
2. **Lift** back slightly and **slide** drawer all the way out.

Replacing the storage drawer:



Model RF363PXD shown

1. **Fit** ends of drawer slide rails into the drawer guides on both sides of opening.
2. **Lift** drawer front and **push in** until metal stops on drawer slide rails clear white stops on drawer guides. **Lift** drawer front again to clear second stop and **slide** drawer closed.

USING YOUR RANGE

The anti-tip bracket

The range will not tip during normal use. However, tipping can occur if you apply too much force or weight to the open door without the anti-tip bracket properly secured.



⚠ WARNING

Personal Injury Hazard

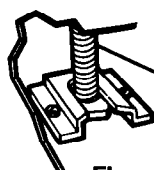
To reduce risk of range tipping over, secure range with a properly installed anti-tip bracket supplied with range or an optional floor-mounted anti-tip bracket kit.

If range is moved for cleaning or service, check that anti-tip bracket is engaged before using range.

Failure to follow the above precautions could result in personal injury.

To verify the anti-tip bracket is engaged (if you have a floor bracket):

- Remove the storage drawer. (See page 19.)

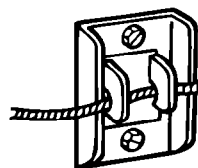


Rear leveling leg

Floor bracket

- **Look** to see if the anti-tip bracket is attached to floor with screws.
- **Make sure** one rear leveling leg is positioned under the anti-tip bracket.
- **See** Installation Instructions for further details.

To verify the anti-tip bracket is engaged (if you have a wall bracket):



Cable (attached to rear of control panel)

Wall bracket

- **Look** to see if the anti-tip bracket is attached with screws to the wall behind the control panel.
- **Make sure** the cable on the back of the range is secured by the two hooks on the bracket.
- **Cable** must be unhooked from wall bracket to move range for cleaning or service. Reconnect cable before using range.
- **See** Installation Instructions for further details.

Optional door panel pac

If you would like to change the color of your oven door glass to white or almond, you can order one of these kits from your Whirlpool Dealer. The kits include easy installation instructions.

Model RF363PXD:

- **White** (Kit No. 814324)
- **Almond** (Kit No. 814325)

Model RF361BXD:

- **White** (Kit No. 814071)
- **Almond** (Kit No. 814072)

Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your range, you operate the Self-Cleaning cycle with easy-to-use controls. Please review the instructions in this section to keep your oven spotless.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean the areas shown.** They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy, steel-wool pad for cleaning.

NOTE: DO NOT clean, move, or bend the seal. Poor cleaning, baking, and roasting may result.

- **Remove the broiler pan and grid and any pots and pans** being stored in the oven.

NOTE: You can clean the broiler pan (without grid) in the oven if you have first removed most of the soil by hand-cleaning or in a dishwasher. If most of the soil is not removed, too much smoking will occur. The chrome broiler pan grid will discolor if cleaned in the Self-Cleaning cycle.

- **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.

- **Remove the oven racks from the oven if you want them to remain shiny.** You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See page 28.) If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

⚠ WARNING

Burn Hazard

Do not touch the oven during the Self-Cleaning cycle.

Do not use commercial oven cleaners in your oven.

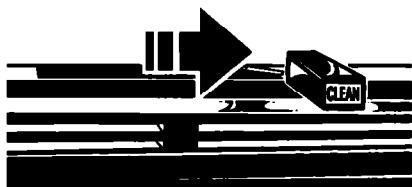
Failure to follow the above could result in burns or hazardous fumes.

NOTES:

- **Do not force** the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.
- **Do not block** the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave** plastic utensils near the vent. They may melt.
- **Do not leave** any foil in the oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **The oven light** will not work during the Self-Cleaning cycle.

USING THE SELF-CLEANING CYCLE

Before setting the controls



- Move Lock Lever all the way to the right – the Clean position.

Setting the controls

1. Press Auto Clean pad.

A 4½-hour Self-Cleaning cycle will be set automatically.

PRESS



YOU SEE ON



2. Start oven.

NOTE: The Clean Indicator Light will light up and the Latch Door Indicator Light will flash if the door is not latched (Lock Lever set at the clean position).

PRESS



YOU SEE ON



3. After Self-Cleaning cycle starts:

The Door Locked Indicator Light will light up when the oven temperature goes above normal baking/roasting temperatures. The Lock Lever must not be moved and the door cannot be opened when the Locked Indicator Light is on.

YOU SEE ON



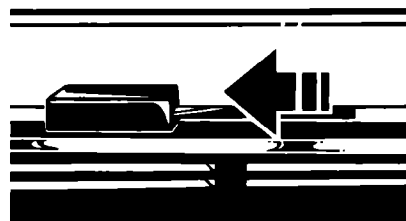
USING THE SELF-CLEANING CYCLE

4. After Self-Cleaning cycle ends and oven reaches normal baking/roasting temperatures:

The Clean and Door Locked Indicator Lights will go off. The Latch Door Indicator Light will flash. Move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

Press the Off/Cancel pad to clear the display.

YOU SEE ON



PRESS



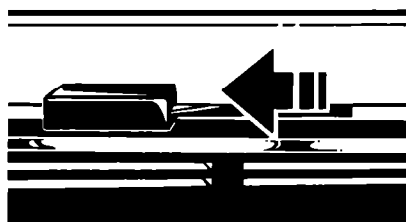
To stop the self-cleaning cycle at any time:

If the oven temperature is above normal broiling temperatures, the Self-Cleaning cycle will start a 30-minute cool down. The Clean, Latch Door, and Door Locked Indicator Lights will stay on. When the Door Locked Indicator Light goes off, move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.

PRESS



YOU SEE ON



USING THE SELF-CLEANING CYCLE

Special tips

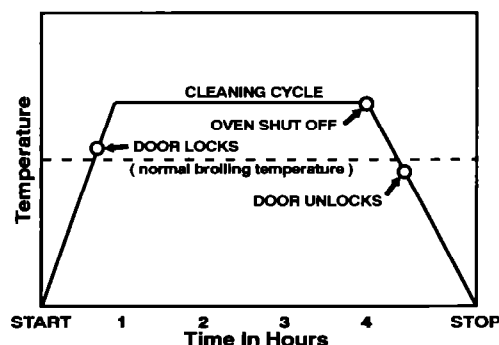
- **Keep** the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- **After the oven is cool**, wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.
- **Clean** the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle** does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 21.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is automatically preset for a 4½-hour Self-Cleaning cycle.

The graph at the right is representative of a 4½-hour Self-Cleaning cycle. Note that the heating stops ½ hour before the 4½-hour setting is up.



Caring for Your Range

Your range is designed for easy care. You can do most cleaning with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking and operating like new.

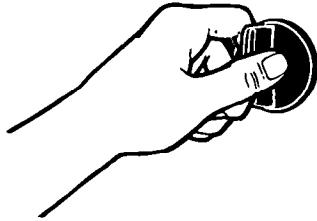
⚠ WARNING

Electrical Shock Hazard

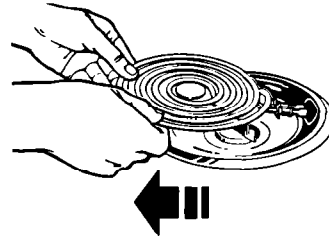
Make sure all controls are off and the range is cool before cleaning. Failure to do so could result in electrical shock or burns.

Surface units and reflector bowls

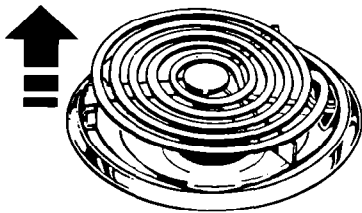
Removing



1. **Make sure** all surface units are off and cool before removing surface units and reflector bowls.



3. **Pull** the surface unit straight away from the receptacle.



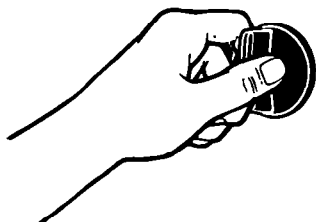
2. **Lift** the edge of the unit, opposite the receptacle, just enough to clear the element hold-down clip and the reflector bowl.



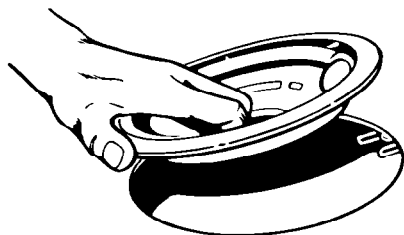
4. **Lift out** the reflector bowl. See "Cleaning chart" on page 28 for cleaning instructions.

CARING FOR YOUR RANGE

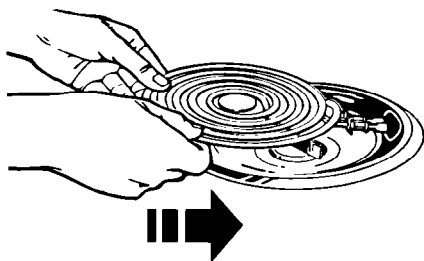
Replacing



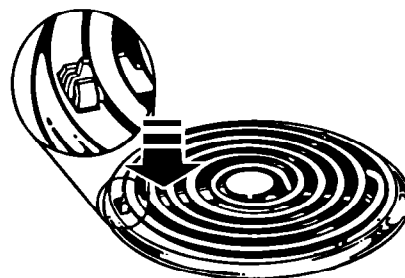
1. **Make sure** all surface units are off and cool before replacing surface units and reflector bowls.



2. **Line up** openings in the reflector bowl with the surface unit receptacle and the element hold-down clip.



3. **Hold** the surface unit as level as possible with the terminal just started into the receptacle. **Push** the surface unit terminal into the receptacle.

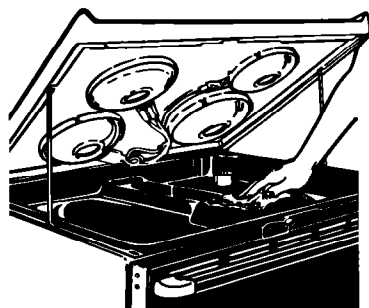


4. **When terminal is pushed into the receptacle as far as it will go, push down** the edge of the surface unit opposite the receptacle. The element hold-down clip will keep the surface unit from moving around.

NOTE: Reflector bowls reflect heat back to the utensils on the surface units. They also help catch spills. When they are kept clean, they reflect heat better and look new longer.

If a reflector bowl gets discolored, some of your utensils may not be flat enough, or some may be too large for the surface unit. In either case, some of the heat that's meant to go into or around a utensil goes down and heats the reflector bowl. This extra heat can discolor it.

Lift-up cooktop



1. **Lift** front of cooktop at both front corners until the support rods lock into place.
2. **Wipe** with warm, soapy water. **Use** a soapy, steel-wool pad on heavily soiled areas.
3. **To lower the cooktop, lift** cooktop from both sides while pressing the support rods back to unlock them. **Lower** the cooktop into place.

⚠ WARNING

Personal Injury Hazard

Be sure both support rods are fully extended and in the locked position. Failure to do so could result in personal injury from the cooktop accidentally falling.

NOTE: Do not drop the cooktop. Damage could result to the porcelain and the cooktop frame.

Cleaning chart

Use the following table to help you clean your range.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Turn knobs to OFF and pull straight away from control panel. • Wash, rinse, and dry thoroughly. Do not soak. • Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs. • Replace knobs. Make sure all knobs point to OFF.
Control panel	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none"> • Wash, wipe with clean water, and dry thoroughly. • Do not use steel wool or abrasive cleansers. They may damage the finish. • Do not spray cleaner directly on panel. Apply cleaner to paper towel. <p>NOTE: Set the Control Lock to prevent the oven from accidentally turning on when you are cleaning the panel. (See "Using the control lock" on page 12.)</p>

continued on next page

CARING FOR YOUR RANGE

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces (other than control panel)	Sponge and warm, soapy water	<ul style="list-style-type: none"> • Wash, wipe with clean water, and dry thoroughly. • Use nonabrasive, plastic scrubbing pad on heavily soiled areas. • Do not use abrasive or harsh cleansers. They may damage the finish. <p>NOTE: Do not allow foods containing acids (such as vinegar, tomato, or lemon juice) to remain on surface. Acids may remove the glossy finish. Also wipe up milk or egg spills when cooktop is cool.</p>
Surface units	No cleaning required	<ul style="list-style-type: none"> • Spatters or spills will burn off. • Do not immerse in water.
Porcelain-enamel reflector bowls	Nonabrasive, plastic scrubbing pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none"> • Wipe off excess spills. • Wash, rinse, and dry thoroughly. <p>OR</p> <ul style="list-style-type: none"> • Place upside down on oven racks in oven during the Self-Cleaning cycle.
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse, and dry thoroughly. • Do not clean in Self-Cleaning cycle. (See note on page 21.)
Oven racks	Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none"> • Wash, rinse, and dry thoroughly. <p>OR</p> <ul style="list-style-type: none"> • Leave in oven during Self-Cleaning cycle. <p>NOTE: Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.</p>
Oven door glass	Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> • Make sure oven is cool. • Follow directions provided with the cleaner. • Wash, wipe with clean water, and dry thoroughly.
Oven cavity	Self-Cleaning cycle	<ul style="list-style-type: none"> • See "Using the Self-Cleaning Cycle" on pages 21-24.

The oven light

The oven light will come on when you open the oven door. **Model RF363PXD:** To turn the light on when the oven door is closed, press the Oven Light Switch on the control panel.

⚠ WARNING

Electrical Shock Hazard

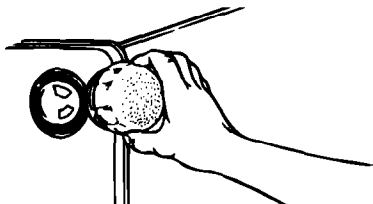
Make sure oven and light bulb are cool and power to the range has been turned off before replacing the light bulb.

The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because the bulb cover is made of glass, be careful not to drop it.

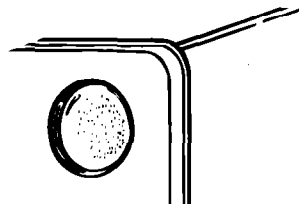
Failure to follow the above could result in electrical shock, burns, or injury from broken glass.

To replace the oven light:

1. **Unplug** appliance or **disconnect** at the main power supply.



2. **Remove** the glass bulb cover in the back of the oven by screwing it out counterclockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.



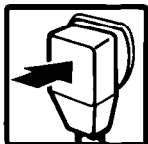
4. **Replace** the bulb cover by screwing it in clockwise. **Plug in** appliance or **reconnect** at the main power supply.

NOTE: The oven light will not work during the Self-Cleaning cycle.

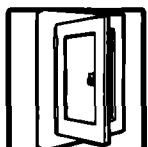
Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next page before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on page 32.

If nothing operates, check the following:



Is the range plugged into a live outlet with the proper voltage?
(See Installation Instructions.)



Have you blown a household fuse or tripped a circuit breaker?

Other possible problems and their causes:

PROBLEM	CAUSE
The oven will not operate	<ul style="list-style-type: none"> You have not set the electronic control correctly. Refer to the section in this manual describing the function you are operating.
The surface units will not operate	<ul style="list-style-type: none"> You have blown a household fuse or tripped a circuit breaker. The surface units are not plugged in all the way. (See "Replacing" on page 26.) You have not set the control knobs correctly. Push control knobs in before turning to a setting.
Control knob(s) will not turn	<ul style="list-style-type: none"> You are not pushing in before turning.
The Self-Cleaning cycle will not operate	<ul style="list-style-type: none"> You did not press the Start/Enter pad. The Lock Lever is not in the Clean position – all the way to the right.
Cooking results are not what you expected	<ul style="list-style-type: none"> The range is not level. (See Installation Instructions.) The oven temperature seems too low or too high. See "Adjusting the oven temperature control" on page 15 to adjust oven temperature. You did not preheat the oven before baking (if called for in recipe).

TROUBLESHOOTING

PROBLEM	CAUSE
Cooking results are not what you expected (continued)	<ul style="list-style-type: none"> • The recipe you are using may need to be altered to improve the taste or appearance of the food. • You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size. • There is not enough air space around pan when baking. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch. • The cooking utensil is too large or too small for the surface unit being used. Pan should be the same size or slightly larger than the surface unit being used.
The display is showing "PF"	<ul style="list-style-type: none"> • There has been a power failure. Press any command pad.
"F" followed by a number shows on the display	<ul style="list-style-type: none"> • The electronic control, temperature sensor, or door latch assembly has failed. Call for service. (See Step 2 on page 32.)
Indicator light(s) is flashing	<ul style="list-style-type: none"> • The function(s) indicated is not working. Call for service. (See Step 2 on page 32.)

If none of these items was causing your problem, see "Requesting Assistance or Service" on page 32.

Requesting Assistance or Service

Before calling for assistance or service, please check "Troubleshooting" on pages 30-31. It may save you the cost of a service call. If you still need help, follow the instructions below.

1. If you need assistance* ...

Call the Whirlpool Consumer Assistance Center telephone number. Dial toll-free from anywhere in the U.S.A.:



1-800-253-1301

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. William Clark
Consumer Assistance Representative
Whirlpool Corporation
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

2. If you need service* ...

Whirlpool has a nationwide network of



authorized Whirlpool service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service,

anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 1) or look in your telephone directory Yellow Pages under:

**• APPLIANCE-HOUSEHOLD -
MAJOR, SERVICE & REPAIR**

- See: Whirlpool Appliances or
Authorized Whirlpool Service
(Example: XYZ Service Co.)

**• WASHING MACHINES &
DRYERS, SERVICE & REPAIR**

- See: Whirlpool Appliances or
Authorized Whirlpool Service
(Example: XYZ Service Co.)

3. If you need FSP® replacement parts ...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your WHIRLPOOL® appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new WHIRLPOOL appliance.

To locate FSP replacement parts in your area, refer to Step 2 or call the Whirlpool Consumer Assistance Center number in Step 1.

4. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Program (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and Whirlpool have failed to resolve your problem.

Major Appliance Consumer Action Program
20 North Wacker Drive
Chicago, IL 60606

- MACAP will in turn inform us of your action.

***When asking for help or service:**

Please provide a detailed description of the problem, your appliance's complete model and serial numbers, and the purchase date. (See page 3.) This information will help us respond properly to your request.

Index

This index is alphabetical. It contains all the topics included in this manual, along with the page(s) on which you can find each topic.

TOPIC	PAGE	TOPIC	PAGE
ANTI-TIP BRACKET	20	FEATURES	7
ASSISTANCE	32	LIFT-UP COOKTOP	27
BAKING		LIGHT	29
Aluminum foil	11	LOCK LEVER	22, 23
Pans	10	MODEL AND SERIAL NUMBER	3
Racks	10	OPTIONAL DOOR PANEL PAC	20
Setting cycle	13	OVEN TEMPERATURE	
BROILING		Adjusting	15
Broil stop position	16	Setting	13, 16, 17
Broiling rack position chart	17	OVEN VENT	19
Grid	18	PANS	8-9
Pan	16, 18	PARTS	7
Setting cycle	16	RACKS	10
Tips	18	ROASTING	
CANNING KIT	9	Pans	10
CLEANING		Racks	10
Broiler pan and grid	28	Setting cycle	13
Control knobs	27	SAFETY	4-6
Control panel	27	SELF-CLEANING	
Exterior surfaces	28	How cycle works	24
Oven cavity	28	Preparing oven	21
Oven door glass	28	Setting controls	22
Oven racks	28	Stopping cycle	23
Reflector bowls	28	Tips	24
Surface units	28	SERVICE	32
Under the cooktop	27	STORAGE DRAWER	
CONTROL KNOBS	8, 27	Removing	19
CONTROL PANEL		Replacing	19
Canceling	13	SURFACE UNITS	
Control lock	12	Coil elements	8, 25
Display	12	Control knobs	8, 27
Indicator lights	12	Control setting guide	8
Starting	13	Reflector bowls	25, 28
COOKTOP		Surface unit indicator lights	8
Cleaning	25, 26, 28	Surface unit markers	8
Using	8-9	TROUBLESHOOTING	30
COOKWARE		WARRANTY	36
Canning	9		
Tips	8		
ENERGY SAVING TIPS	18		

WHIRLPOOL® Electric Range Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.
WHIRLPOOL WILL NOT PAY FOR	
<p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of your range. 2. Instruct you how to use your range. 3. Replace house fuses or correct house wiring. 4. Replace owner-accessible light bulbs. <p>B. Repairs when your range is used in other than normal, single-family household use.</p> <p>C. Pickup and delivery. Your range is designed to be repaired in the home.</p> <p>D. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.</p> <p>E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</p>	

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WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "Requesting Assistance or Service" section of this book. After checking "Requesting Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.